

ABSTRACT

The present invention provides a method for producing a chocolate drink having a smooth texture in the mouth without graininess, a refreshing aftertaste and also an excellent and rich flavor.

More specifically, the present invention provides a method for producing a chocolate drink, which comprises the step of extracting cacao nibs with water and the step of removing insoluble solids from the extract, wherein the liquid temperature in both steps is set at a temperature higher than the melting point of cacao fat/oil. Thus, the present invention enables the provision of cacao fat/oil-rich chocolate drinks, in which the formation of precipitates is inhibited and no solidification of cacao fat/oil occurs during storage. The chocolate drinks have a smooth texture in the mouth without graininess, a refreshing aftertaste, and also an excellent flavor.